

Wine

Sparkling

Méthode Traditionelle Brut/éclipse/Loire, France/NV	14 / 56
Champagne Brut/Delamotte Blanc des Blancs/France/NV	30 / 150

Rosé

Rosé/Côté Mas 'Rosé Aurore'/Pays D'Oc, France/2022 ↓	13 / 60 (1L)
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White

Gruner Veltliner/Sonnhof Social Club/Landwein/NV	13 / 78 (1L)
Viognier/Triennes/'Sainte Fleur'France/2022	15 / 60
Muscadet/Ragotiere/Loire, France/2022	13 / 52
Chenin Blanc/Wade Cellars/Napa, California/2021	14 / 56
Pinot Grigio/Nomalas/Veneto, Italy/2022 ↓	12 / 48

Red

Pinot Noir/Maison Noir/OPP/Willamette Valley, Oregon/2022	16 / 64
Grenache & Syrah/Perrin Vinsobres 'Les Cornuds'/France/2020 ↓	15 / 60
Montepulciano/Bove/Marso/Abruzzo, Italy/2017 ↓	15 / 60
Shiraz/HER Wines/Western Cape, South Africa/2022 ↓	13 / 52
Cabernet Sauvignon/Daou/Paso Robles, California/2021	16 / 64

Beer/Cider

Lager/Gnarly Barley/Catahoula Common/Hammond, LA	7
Hazy IPA/Gnarly Barley/Jucifer/Hammond, LA	7
Caribbean Lager/Banks/Barbados	7
Cider/Bardos/Sonoma, CA ↓	7
Blonde Ale/Suzy B/Southern Prohibition/Hattiesburg, MS	7
Non-Alcoholic IPA/Athletic Brewing/'Run Wild'/San Diego, CA	6

↓ - Organic or Biodynamic

Cocktails

Lucian Gold 16
Chairman's Reserve/Lillet/Lemon/Mint/Licor 43/Sparkling Wine

CL Daiquiri 16
Chairman's Reserve Forgotten Cask/Rhum Pou Moun-La/Guanabana/Lime

Sur-prise Me 15
El Buho Mezcal/Rum/Lemon/Cinnamon/Grapefruit

Ease on Down Di Road 14
Appleton Estate/Saffron/Turmeric/Coconut/Golden Falernum/Lemon

Love Potion # 4 16
Novo Fogo Passionfruit Cachaca/Fino Sherry/Orange/Cinnamon/
Coconut Water/El Guapo Love Potion Bitters

Mai Carib-bean Queen 17
Hamilton West Indies Blend Rum/Rhum JM VO/
Coffee-Spiced Avocado Pit Orgeat/Lime

Smooth Sailing 15
Italicus/Yellow Chartreuse/Blue Curacao/Sparkling Wine

Banana Valley 13
Bounty Dark Rum/Sweet Vermouth/Banana Liqueur/Tiki Bitters

Cooler Runnings (Frozen) 14
Rum/Mint/Midori/Mint Tea/Lemon/Aloe/Eucalyptus

Jalousie Beach Pimms Cup (Frozen) 14
Pimm's/Still Austin Gin/Cucumber/Lemon/Earl Grey

Spirit Free

Sorrel Tea 8
House Made Sorrel (Spiced Hibiscus Tea)/Ginger/Lavender/Lime
***make it boozy with Bounty Rum* +8**

Rockhouse Cliff 8
BARE Zero Proof 'Tequila'/Rosemary/Sage/Lime/Pineapple/Jerk Salt
***make it boozy with Mijenta Reposado* +12**

** (n) - contains nuts

Small Bites

- 6 Jalapeño & Scallion Hushpuppies/Cilantro Crema (g)
- 6 Blackened Pig Ears/Smoked Aioli (g)
- 7 Buttermilk Biscuits/Honey Butter/Bacon Butter (g)
(2 per order)

First

- 17 Hamachi Ceviche/Coconut/Lime/Jerk Peanuts (g) (n)
- 13 Green Papaya Salad/Mirliton/Tamarind Vinaigrette (g) (v*)
- 17 Jerk Pork Belly/Plantain Crema/Tamarind Jus (g)
- 12 Pickled Shrimp/Sorrel/Avocado

(n) Contains Nuts (g) Gluten or Gluten Contact (v) Vegan (v*) Vegan upon Request

Consuming raw or undercooked food may increase the risk of foodborne illness.
We are unable to provide individual checks for parties of 8 or more.
20% Gratuity will be added to large parties.

Please note, a 4% kitchen appreciation charge
will be included on all checks.

Second

- 32 Fried Chicken/Jerk Honey Butter/Coconut Grits/Peanuts (g) (n)
- 34 Whole Roasted Branzino/Carrot/Pepita Vinaigrette
- 38 Curried Goat/Sweet Potato Gnocchi/Cashews (g) (n)
- 24 Ital Stew/Chive Roti (v) (g)

COOLinary Menu

\$58

Dessert

- 11 Mango Crème Brûlée/Coconut/Berries
- 12 Tropical Pavlova
- 5 Daily Selection of Ice Cream & Sorbet (v*)

Compère Lapin | 535 Tchoupitoulas St | 504.599.2119

Brunch: Sunday 10:30am - 2:00pm

Dinner: Sunday - Thursday 5:30pm - 9:00pm
Friday - Saturday 5:30pm - 10:00pm